

AMENDMENTS TO THE CLAIMS

This listing of claims will replace all prior versions, and listings of claims in the application:

Claims 1-8 (Cancelled).

9. (Previously presented) A process for producing a kneaded meat with suppressed freezing-denaturation and with an alkaline pH exceeding 7 but below 10, which comprises:

(a) incorporating into a kneaded meat one or more members selected from the group consisting of sorbitol, trehalose, and another saccharide containing sorbitol and/or trehalose, said kneaded meat being a member selected from the group consisting of a kneaded fish meat, kneaded poultry meat, and another kneaded animal meat; and

(b) incorporating into the resulting mixture a pH-controlling agent to adjust the pH of the resulting mixture to the above-identified alkaline pH.

10. (Previously presented) A process for producing a kneaded meat with suppressed freezing-denaturation and with an alkaline pH exceeding 7 but below 10, which comprises:

(a) incorporating into a kneaded meat 1-20% by weight of trehalose and 0.01-10% by weight of sodium carbonate and/or potassium carbonate, said kneaded meat being a member selected from the group consisting of a kneaded fish meat, kneaded poultry meat, and another kneaded animal meat; and

(b) adjusting the pH of the resulting mixture to the above-identified alkaline pH.

11. (Previously presented) The process according to claim 10, which further contains a step of incorporating into said kneaded meat one or more additives selected from the group consisting of starches, seasonings, preservatives, emulsifiers, and glycoside sweeteners.

12. (Previously presented) A method for freezer storage of a kneaded meat selected from the group consisting of a kneaded fish meat, kneaded poultry meat, and another kneaded animal meat, said method comprising:

- (a) incorporating into said kneaded meat one or more members selected from the group consisting of sorbitol, trehalose, and another saccharide containing sorbitol and/or trehalose;
- (b) incorporating into the mixture a pH-controlling agent to adjust the pH of the mixture to an alkaline pH exceeding 7 but below 10; and
- (c) subjecting the resulting mixture to freezer storage.

Claims 13-15 (Cancelled).

16. (Previously presented) In a process for producing a kneaded meat of poultry or animal meat, the improvement wherein said kneaded meat is obtained by (a) incorporating into a material of kneaded meat 1-20% by weight of trehalose and 0.01-10% by weight of sodium carbonate and/or potassium carbonate; and
- (b) adjusting the pH of the resulting mixture to an alkaline pH exceeding 7 but below 10 to obtain said kneaded meat.

Claims 17 and 18 (Cancelled)